

LAYLA

STARTERS

- BEEF CARPACCIO.....19
argula, crispy capers, shaved parmesan Reggiano, black truffle vinaigrette
- PATATAS BRavas.....15
whipped garlic aioli, smoked paprika, tomato jam, V+GF
- CRISPY SPANISH OCTOPUS.....20
white bean "cassoulet", duck confit, spanish chorizo, parsley pistou, GF
- DAILY FLATBREADS.....17

SALADS

- PANZANELLA SALAD.....17
heirloom tomatoes, pickled sweet peppers, cucumber, torn polenta crutons, white-balsamic, California olive oil, V
- KALE CAESAR.....16
anchovy dressing, parmesan, thin crutons
- STONEFRUIT AND BURRATA SALAD.....18
seasonal stone fruits, di stefano burrata frisee, V+GF

PASTAS/GRAINS

- BUTTERNUT SQUASH RAVIOLINI.....26
creamed swiss chard, estate "pineapple" sage, brown butter, parmesan, V
- CACIO E PEPE.....19
housemade spaghetti, toasted black pepper, parmesan Reggiano, California olive oil, V
- POTATO GNOCCHI.....17
housemade dumplings, classic veal bolognese, GF

V vegetarian VE vegan GF Gluten-Free

MAINS

- BRAISED BONELESS SHORT RIB.....47
roasted baby carrots, caramelized pearl onions, celery root puree, braising jus,
GF
- WHOLE ROASTED SEA BASS.....45
fingerling potatoes, fennel, pearl onion, lemon & garlic, GF
- 8OZ FILET MIGNON.....50
roasted with wild mushrooms, bearnaise sauce, GF
- PAN ROASTED MARY'S CHICKEN BREAST.....32
beluga lentils, sauteed lacinato kale, citrus beurre blanc
- PORCHETTA.....34
braised red cabbage, fennel & apple salad, pickled mustard seed, apple crema,
GF
- OVEN ROASTED ALASKAN SALMON.....35
smoked farro, leeks, delicata squash, citrus creme fraiche, beurre rouge, GF
- ROASTED VEGETABLE PAVE.....27
eggplant, tomato, zucchini, yellow squash, braised lentils, GF+V

SIDES/VEGETABLES

- PARMESAN WHIPPED POTATOES.....14
parmesan Reggiano, GF+V
- CRISPY BRUSSELS SPROUTS.....14
applewood bacon, xeres vinaigre, GF
- HERB ROASTED WILD MUSHROOMS.....15
foraged mushrooms, estate herbs, garlic, California olive oil, GF+V+VE
- HOUSE-MADE FOCACIA.....9
estate rosemary, sea salt & whipped butter, V

SIGNATURE COCKTAILS

MACARTHUR MULE.....	15
<i>vodka, ginger, mint, lime, ginger beer</i>	
NAKED & FAMOUS.....	15
<i>Madre mescal, yellow Chartreuse, aperol, lime</i>	
VIEUX CARRE.....	16
<i>rye, Congac, sweet vermouth, Benedictine, bitters</i>	
BRANDY ALEXANDER.....	15
<i>Brandy, baileys, Femerara, cram & shaved Nutmeg</i>	
DAIQUIRI.....	14
<i>Bumbu 8 year rum, lime, simple</i>	
LA ROSITA.....	16
<i>Casamigos reposado, Campari, Lo-Fi Sweet & Dry Vermouth</i>	
CLOVER CLUB.....	17
<i>Ford's Gin, Pomergranate, Egg White, Lemon</i>	
ESPRESSO MARTINI.....	16
<i>Coffee-Infused Vodka, Mr.Black Coffee Liqueur, Espresso, Demerera</i>	

DRAFT BEER

GUMMY WORMS, NEW GLORY.....	9
SFIZIO.....	7
<i>Italian Pilsner, Fort Point, 4.9% ABV</i>	
FARMERS BREWING CO. WHEAT ALE, PRINCETON.....	7
HENHOUSE, IPA, PETALUMA.....	7

BOTTLED BEER

KSA.....	7
<i>Kolsch, Fort Point, 4.6% ABV</i>	
PHANTOM BRIDE.....	9
<i>IPA, Belching Beaver, 7.1% ABV</i>	
RACER 5.....	7
<i>India Pale Ale, Bear Republic, 7.5% ABV</i>	
DUCHESSE, SOUR ALE, BELGIUM.....	12

CHAMPANGE/SPARKLING WINE

- CLARA C FIORDI DI PROSECCO15
Veneto, Italy, NV
- GASTON CHIQUET "TRADITION"26
France, NV
- DOMAINE CARNEPOS, BRUT ROSE19
Carneros, NV
- SAINT HILAIRE, BRUT, LIMOUX18
France, NV

ROSE

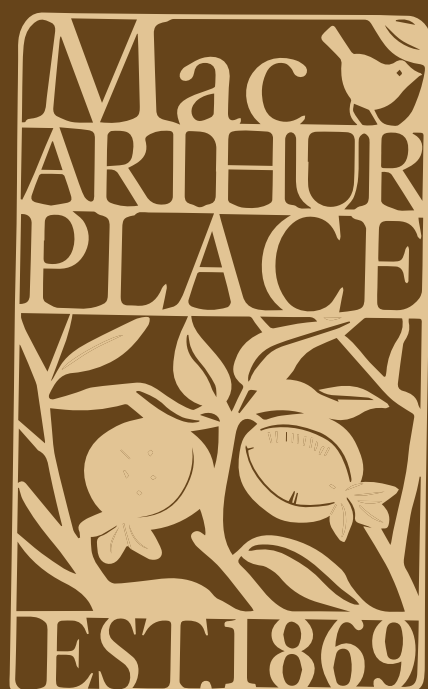
- PEYRASSOL, LA CROIX15
Provence, France, 2020

WHITE

- ALBERT BICHOT16
Chablis, 2018
- LES CAILLOTES19
Sancerre, France, 2020
- HANZELL, "SEBELLA", CHARDONNAY16
Sonoma, 2018
- STONE EDGE FARMS, SAUVIGNON BLANC16
Sonoma, 2019
- STAGS' LEAP, VIGNIER21
Napa Valley, 2019

RED

- FAIVELEY, "CLOS POND"19
Burgundy, France, 2017
- MARIETTA, "CRISTO," SGV15
Sonoma County, 2016
- ENKIDU "E", CABERNET SAUVIGNON19
Sonoma, 2018
- SOJOURN, PINOT NOIR20
Sonoma Coast, 2019
- PIO CESARE21
Barbera d'Alba, Italy, 2017



LAYLA AT MACARTHUR PLACE
29 E MACARTHUR STREET,
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BREAKFAST & LUNCH DAILY,
DINNER WEDNESDAY-SUNDAY,
BRUNCH SATURDAY-SUNDAY
(707) 938-2929